

DELICIOUS
KNISHES

Buffalo & Bergen

NEW YORK
BAGELS

EST. 2012

FOOD MENU

New York Water Bagels 1.25

BAKER'S DOZEN BAGELS 15.00

| | |
|-----------------|-------------------------|
| PLAIN | EVERYTHING |
| EGG | EGG EVERYTHING |
| WHEAT | WHEAT EVERYTHING |
| MARBLE RYE | MARBLE RYE EVERYTHING |
| GARLIC | ONION |
| SESAME | POPPY |
| CINNAMON RAISIN | OLD BAY W/ BLACK SESAME |
| FRENCH TOAST | SALT |

| |
|-------------------------------------|
| BAGEL W/ BUTTER 3.00 |
| BAGEL W/ CREAM CHEESE 4.00 |
| BAGEL W/ FLAVORED CREAM CHEESE 4.75 |

| Spreads | Fish |
|---|--|
| PLAIN CREAM CHEESE (½ LB) 4.75 | ½ LB 17.00 1 LB 32.00 |
| FLAVORED CREAM CHEESE (½ LB) 6.00 scallion, dill, jalapeno, veggie, pimiento cheese, maple-pecan | WILD COLD SMOKED SOCKEYE SALMON GIN & TONIC HOUSE-CURED GRAVLAX |

Breakfast Bagel Sandwiches

EGG* 4.00
on a knish +3.50

EGG & CHEESE* 5.50
on a knish +3.50

Cheesy Choices:
swiss, american, cheddar,
manchego, fresh mozzarella,
pepperjack

EGG, CHEESE & MEAT* 7.25
on a knish +3.50

Meaty Choices:
housemade corned beef, pastrami,
soppressata, steak, turkey, ham,
bacon, sausage, turkey sausage

B's KNEES* 9.75
on a knish +3.50
turnpiked turkey, scrambled egg,
‘murica cheese, bacon, deli
mustard, lettuce

| Add-ons | |
|---|-------------|
| DOUBLE MEAT (EGG SANDWICHES ONLY) | 3.50 |
| BACON | 2.50 |
| EGG (FRIED OR SCRAMBLED) | 2.00 |
| CHEESE / MOZZARELLA | 1.50 / 2.00 |
| PESTO, APRICOT JAM | 1.00 |
| TOMATO, LETTUCE, ONION, | .50 |
| JALAPENO, SPINACH, CUCUMBER, PICKLED PEPPER, MAPLE SYRUP | |
| AVOCADO | 2.50 |

SERVED 'TIL 4PM
BREAKFAST BANDIT* 10.75
on a knish +3.50
housemade carnitas-style pulled
pork, pickled peppers, manchego
cheese, sliced avocado, fried egg

BODY COUNT* 12.25
on a knish +3.50
ham, sausage, bacon, scrambled
egg, American cheese, apricot jelly

IN YOUR FACE!* 10.00
on a knish +3.50
fried egg , mixtress-made pesto,
fresh mozzarella, soppressata

BREAKFAST REUBEN* 12.25
pastrami, corned beef, saurkraut,
swiss, and russian dressing with a
fried egg

BREAKFAST BURRITO 10.00
scrambled egg, pepperjack,
griddled steak, fresh spinach &
pico in a flour tortilla w/ red &
green salsa

| Sides | |
|----------------|------|
| BACON | 5.00 |
| SINGLE SAUSAGE | 2.00 |
| DOUBLE SAUSAGE | 3.50 |
| EGGS | 4.00 |

LIKE WHAT YOU SEE?
INSTAGRAM US
@BUFFALOVERGENDC

Knishes 6.00 ASK YOUR BARTENDER FOR TODAY'S FLAVORS

B *Dough stuffed with potato, onion & other fillings.
Turnpike Your Knish .50:
add garlic, parsley & melted butter*

Bagel Chips & Dip 7.00

Classic French Onion Dip & House-made Bagel Chips

Signature Bagel Sandwiches

THE ORIGINAL 11.25
plain cream cheese, capers, red
onions, fresh lox, gravlax or
pastrami spiced lox

THE ORIGINAL SINNER 12.75
The Original + bacon

THE ORIGINAL ON A
PLATTER 14.50
fresh lox, lettuce, tomato, red
onion, cucumber, capers, lemon,
plain cream cheese, your choice
of bagel on the side

THE BAYSIDE RABBI 11.25
house cured gin & tonic gravlax,
dill cream cheese, on an Old Bay
bagel

THE MOUNTAIN SHIKSA 12.75
fresh lox, maple-pecan cream
cheese, bacon, on an egg bagel

NEW! CHEEZUS HAS RISEN 8.25
double-cream brie, smoked gouda,
& cheddar

THE GREEN PIECE 8.00
veggie cream cheese, lettuce,
tomato, red onion, cucumber,
avocado
+ add bacon 2.50

RUDE GIRL 7.50
bacon, jalapeno cream cheese

RUDE BOY 7.50
bacon, scallion cream cheese

RUDE SOCIALIST 7.50
bacon, maple-pecan cream
cheese (made w/ Vermont
maple syrup)

Go to the Light

SUBSTITUTETHEBAGELFORAWRAP1.50
your choice of spinach, tomato, or
traditional flour tortilla

HEY Y'ALL... IT'S A BLT 10.25
pimiento cheese (cream cheese
whipped with roasted red
peppers, shredded cheddar,
spices), bacon, lettuce, tomato

GOODFEATHERS 9.50
turkey, bacon, mixtress-made
pesto, mozzarella, tomato

LEFT TURN AT
ALBUQUERQUE 10.00
marinated fajita chicken breast,
red onion, lettuce, tomato, mayo,
melted american cheese

THE BANDITO 9.50
carnitas-style pulled pork,
pickled peppers, avocado,
manchego

SOUTH PHILLY
¼ LB 12.00 | ½ LB 19.00
griddled steak, extra american
cheese, caramelized onions,
lettuce, mayo
+ add bacon or avocado 2.50
+ add tomato .50

NEW! HASIDIC TIGER MOM 10.25
roast beef & house-made tiger
slaw on a marble rye bagel

The Well-Dressed Reuben

¼ LB 10.25 | ½ LB 18.00
Your Choice:
• HOUSE-CURED CORNED BEEF
• PASTRAMI
• HALF PASTRAMI+HALF CORNED BEEF
served hot w/ sauerkraut,
swiss cheese, russian dressing, a
touch of turnpike, on a marble
rye bagel

Make It a Slammer

SUBSTITUTETHEBAGELWITHAKNISH
FOR ANY SANDWICH 3.50

G

MATZO BALLER SOUP 6.00
lemongrass chicken stock,
duckfat matzo balls

LIVE, LOVE, LATKES 8.00
Hot Housemade Latkes served
w/ creme fraiche marscapone
& bourbon grannysmith apple
sauce

Gluten
Free

★ STUFFED AVOCADO 3.50
stuff any sandwich into an
avocado instead of a bagel

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

INSPIRED BY
N.Y.SODASHOPS



A NEW SPIN ON
THE OLD CLASSICS

COCKTAILS

Signature Cocktails

BREAKFAST AT TIFFANY'S 11.00
Cotton & Reed Dry Spiced Rum,
Lemon, Roasted Pineapple, Pink
Lady Apple, Sparkling Rosé

IMA READIN' RAINBOW 14.00
Lemon Infused Sipsmith Gin,
Cranberry, Sage, Lemon, Granny
Smith Apple Foam

BROOKLYN'S IN THE HOUSE 12..00
Rittenhouse Rye, Stayman's Apple
Infused Dry Vermouth, Maraschino
Liqueur, Bitters

APPLES & ACORNS 13.00
Appleton 12yr Rum, Apple Acorn
Squash, Lemon, Bitters

A DOLLA & A DREAM 12.00
Silencio Mezcal, Saffron,
Quince, Honey, Manischewitz

QUEENS KWEEN RICKEY 11.00
Greenhat Gin, Grannysmith Apple
Tarragon Shrub, Lime, Soda

A ROSE IN SPANISH HARLEM 13.00
Wild Turkey 101 Rye, Honeycrisp
Apple, Black Pepper, Lemon,
Bitters, Soda

CREAM GET THE \$\$\$ 15.00
Hennessy Black Cognac, Copper
& King Floodwall Apple Brandy,
Yellow Chartreuse, Lemon, Empire
Apple Silk

CHINATOWN TO CHINATOWN. 12.00
Maker's Mark Bourbon, Gala Apple,
Ginger, Lemon, 5 Spice

SHIRTS & SKINS 13.00
Balvenie 12yr Scotch, Grapefruit,
Apple Skin Tea (served hot)

NOGGIN OR NICE 13.00
Basil Hayden's Dark Rye, Flor de
um, Hamilton Jamaican
rum, Egg Yolk, Dairy, Sugar,
Nutmeg

GRANDPA FANELLI'S SAUCE 12.00
Stoli Vodka, Pink Lady Apple,
Cranberry, Shaved Ice, Sparkling
Wine

Award-Winning Bloody Mary

LOX'D & LOADED 19.50
Stoli Vodka, spicy Bloody Mary,
garnished w/ pastrami lox,
cream cheese, capers, red onion
on an everything bagel

Bloody Mary 9.00
+ add bacon 2.00



SYRUPS & SODAS

ALL NATURAL & HAND CRAFTED
NOW FEATURING DOLCEZZA ICE CREAM!

Syrups

Hand-crafted flavored soda 5.00
Cream soda 5.50
Ice cream float 6.50

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|----------------------|---------------------|
| COCA-COLA | CRANBERRY SAGE |
| DIET COKE | GRAPEFRUIT ROSEMARY |
| PINEAPPLE CARDAMOM | GRAPE |
| LEMON LAVENDER | APPLE LEMONGRASS |
| BOURBON VANILLA BEAN | ORANGE SASSAFRAS |
| SPICED CHOCOLATE | PEAR CHARDONNAY |
| ROOTBEER | |

Classic Fountain Drinks

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|---|---|
| EGG CREAM 5.50 chocolate or vanilla | BLACK COW 6.50 chocolate, root beer, ice cream |
| BROWN COW 6.60 chocolate, coca-cola, ice cream | WHITE COW 6.50 vanilla, milk, ice cream, soda |

BEER & WINE

Draft Pints

EPIC BREWING, BIG BAD
BAPTIST, 11.00
Imperial Stout aged in Bourbon
Barrels, UT, abv 12.1%

RIGHT & PROPER, HÄXAN
PORTER, 9.00
American Porter, abv 7%

DC BRAU JOINT RESOLUTION
IPA, 9.00
Hazy IPA, DC, abv 5.5%

VAZEN, EVERYTHING FLOATS
ON JELLY. 11.00
Dry-Hopped Sour w/ Grape, VA,
abv 7.6%

HELLBENDER, BÄRE BÖNES,
8.00
Kölsch, DC, abv 5%

Cans & Bottles

BLACK HOG, GRANOLA
BROWN, 8.00
Brown Ale w/ Granola &
Oatmeal, CT, abv 5.7%

ROCKET FROG, SURFING
WITH THE ALIEN, 10.00
Hazy New England IPA, VA,
abv 6.5%

PALE FIRE, SALAD DAYS 9.00
American Saison, VA, abv 6.8%

PORT CITY, TIDINGS, 9.00
Belgian-Style Blonde Ale w/
Honey & Spices, VA, abv 8.5%

CHARM CITY, PEACHES &
CREAM, 10.00
Craft Mead w/ Peach Juice &
Lactose, MD, abv 6.9%

SUPREME CORE, POUNDA
GOLD, 9.00
Dry Cider, DC, abv 6.9%

UNION, COLD PRO, 9.00
Tart Wheat Ale w/ Cranberry &
Cinnamon, MD, abv 4.5%

UPLAND, CHAMPAGNE
VELVET, 6.00
Pilsner, IN, abv 5.2%

NARRAGANSETT, 5.00
American Lager, RI, abv 5.0%

Wine

White

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| TRUMPETER 8/32 Sauvignon Blanc, AR, '18 | BOUCHARD 8/32 Chardonnay, FR, '18 |
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Red/Rosé

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| ZOLO 9/36 Malbec, AR '18 | MATTHEW FRITZ 9/36 Pinot Noir, CA '17 |
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Sparkling

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|---------------------------------------|-----------------------------|
| GRANDIN 9/36 Blanc de Blanc, FR NV | APEROL SPRITZ 9 MIMOSA 9 |
|---------------------------------------|-----------------------------|

THE BIG 3: Juice, Coffee & Tea

FRESH SQUEEZED
Sm. 3.00 / Lg. 4.50
orange or grapefruit

ICED COFFEE 3.50

HOT COFFEE 2.50

LEMONADE 3.50

ICED TEA 3.00

HOT TEA 3.00
Earl Grey or Mint

Cure - All

FREE WITH YOUR RECEIPT FROM THE NIGHT BEFORE *OR 5.00
Angostura bitters, house-made syrup, tonic syrup,
lemon juice, pinch of salt

★ **Catering** ★

PLANNING A BREAKFAST, BRUNCH, LUNCHEON, HIGH-TEA,
COCKTAIL PARTY, ETC.? WE CATER EVENTS OF ALL SIZES!

CONTACT US:
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